

VERITAS

SOUP & STARTERS

ASIAN CAULIFLOWER TACOS / 10.00 V

*Grilled Flour Tortillas, Thai Style Peanut Sauce
with Napa Cabbage Slaw*

MEDITERRANEAN BAKED SWEET POTATOES / 9.00 V GF

*Spiced Chickpeas, Herb Marinated Cherry Tomatoes,
Lemon Hummus Sauce*

HEIRLOOM TOMATO GAZPACHO/ 11.00 V GF

Garnished with Basil Oil and Sea Salt

HCB LOBSTER BISQUE / 14.00

Finished with Sherry

NEW ENGLAND CLAM CHOWDER/ 10.00

SPINACH SALAD / 10.00 GF

*Dried Cape Cod Cranberries, Vermont Goat Cheese,
Candied Walnuts with Lemon Peppercorn Dressing*

FARM SALAD / 8.00 V GF

*Watermelon Radish, Heirloom Tomatoes, Cucumbers,
Champagne Vinaigrette*

***CAESAR SALAD / 8.00**

*Classic Caesar Dressing, Herbed Croutons, White
Anchovies*

ENHANCE YOUR SALAD:

BELL AND EVANS CHICKEN BREAST / 7.00

GRILLED BAY OF FUNDY SALMON / 9.00

FRESH SHUCKED LOBSTER SALAD / 23.00

**May contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, fish, shellfish, and eggs may increase your risk of a food borne illness.*

Before placing your order, please inform your server if a person in your party has a food allergy.

Prices subject to a 17% Club Charge and 7% Meals Tax. Any fee or charge imposed by the Harvard Club for meal or beverage service, private functions or use of the Club's facilities, including the Club charge, pays for regular maintenance and restoration of the Club and other costs incurred by the Club. No Fee or Charge added to your statement for meal or beverage service, private functions or use of the Club's facilities is a tip, gratuity or service charge for the Club's wait staff, service bartenders or service employees.

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ENTREES

CENTER CUT FILET MIGNON / 45.00 GF

Rosemary Steak Fries, Grilled Asparagus,
House Steak Sauce, Tarragon Aioli

BAY OF FUNDY SALMON / 28.00

Creamy Risotto, Herbed Pistachio Crust,
Arugula and Parsley Vichyssoise

BALSAMIC AND MISO TOFU / 23.00 GF

Panzanella Salad, Grilled Focaccia, Heirloom Tomatoes,
Cucumbers, Bell Peppers, Basil Pistou

GEORGES BANK SCALLOPS/ 32.00 GF

Saffron Creamed Corn, Black Bean and Corn Salsa,
Roasted Baby Squashes, Basil Oil

BELL & EVANS CHICKEN BREAST / 24.00 GF

Red and White Quinoa, Medjool Dates, Grilled Asparagus,
Roasted Red Pepper Chimichurri

CHANA MASALA / 23.00 V GF

Indian Style Curry with Chickpeas,
Roasted Mushrooms, Green Onion, Basmati Rice

MAINE STYLE LOBSTER ROLL / 33.00

Buttered Brioche Bun topped with Freshly Shucked Chilled
Lobster tossed in Aioli with Truffle Parmesan Fries

***PRIME BURGER / 15.00**

Topped with Vermont Cheddar Cheese on a
Grilled Brioche Bun

The culinary team at the Harvard Club of Boston offers a seasonal menu that reflects the innovation of contemporary cooking, combined with great respect for culinary traditions, sourcing local product and utilizing the bounty from coastal waters are the inspiration for the dishes on the menu.

Dean Moore - Executive Chef
Adam Burnham - Chef de Cuisine